Item # _____

C.S.I. Section 11420

260L SERIES

GAS RESTAURANT RANGE

SPECIFICATIONS:

60" wide gas restaurant range, Vulcan-Hart Model No. 260L. Stainless steel front, sides, back riser, high shelf and 6" adjustable legs. Red control panel with oversized easy grip knobs. Six 26,000 BTU/hr. cast top burners with lift-off burner heads. Individual pilot for each burner. 12" x 12" cast top grates with aeration bowls. Top grates and burner heads finished with matte black porcelain. 24" wide raised griddle/broiler on the right. 30,000 BTU/hr. input. Three manual control valves. Full width pull-out crumb trays under burners. Two 35,000 BTU/hr. standard ovens measure 26¼"w x 22"d x 14½"h. Thermostats adjust from 150° to 500°F. One oven rack and two rack positions per oven. ¾" rear gas connection and gas pressure regulator. Total input 256,000 BTU/hr.

Exterior dimensions: 60"w x 32"d x 59½"h on 6" adjustable legs. 36½" working height.

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING.

SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

STANDARD FEATURES

- Stainless steel front, sides, back riser, high shelf and 6" adjustable legs.
- Red control panel with oversized easy grip knobs.
- Six 26,000 BTU/hr. cast top burners with lift-off burner heads. Individual pilot for each burner.
- 12" x 12" cast top grates with aeration bowls.
- Top grates and burner heads finished with matte black porcelain.
- 24" wide raised griddle/broiler on the right. 30,000 BTU/hr. input. Three manual control valves.
- Full width pull-out crumb trays under burners.
- Two 35,000 BTU/hr. standard ovens measure 26¼"w x 22"d x 14½"h. Thermostats adjust from 150° to 500°F. One oven rack and two rack positions per oven.
- ¾" rear gas connection and gas pressure regulator.
- One year limited parts and labor warranty.

OPTIONS

- ☐ 30,000 BTU/hr. Snorkel convection oven in place of standard oven. Interior measures 26¼"w x 19½"d x 13⅛"h. Three oven racks and five rack positions. Thermostat adjusts from 175° to 500°F. ¼ H.P., 120/60/1 blower motor with 7 ft. cord and plug.
- ☐ Elevated broiler.
- ☐ Set of four casters, two locking. (Not available with elevated broiler.)
- ☐ 11" high stainless steel flue riser in place of standard back riser and high shelf.
- ☐ Second year extended limited parts and labor warranty.

TOP OPTIONS

- ☐ **Even Heat Top Sections**
  - 20,000 BTU/hr. input section.
  - 12" x 24" cast iron top sections.
  - Substitute for open top burner 12" sections, specify location(s).
  - Corrugated heat absorbing ribs on underside of casting.
  - Use for larger stock pots.
- ☐ **Step-Up Burners**
  - Rear burners elevated 4".

ACCESSORIES

- ☐ Extra oven rack(s).
- ☐ 1" x 4 ft. flexible gas hose with quick disconnect and restraining device.

MODEL: 260L SERIES Gas Restaurant Range

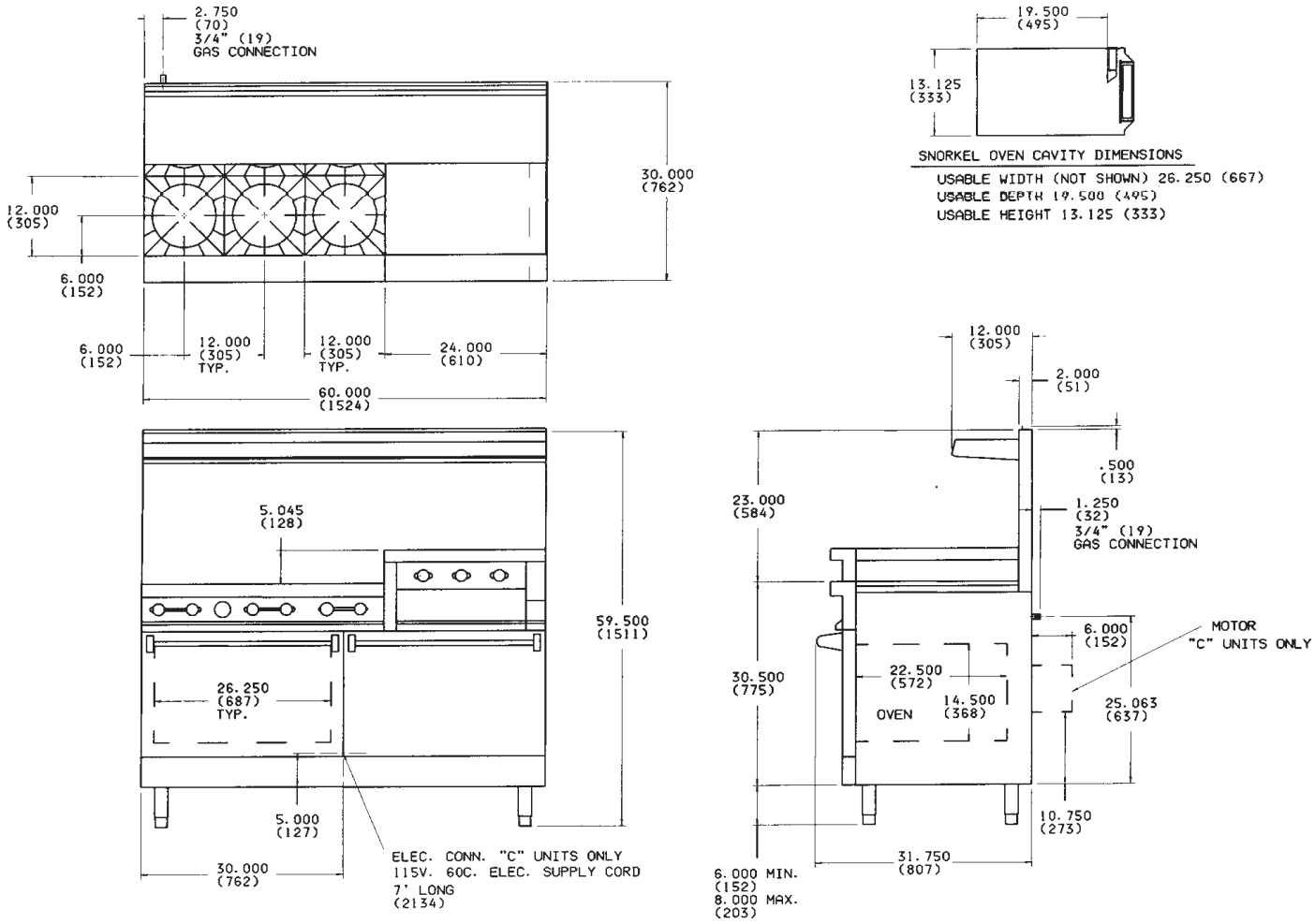
260L SERIES
GAS RESTAURANT RANGE

IMPORTANT

1. A pressure regulator sized for this unit is included. Natural gas 3.7" W.C., propane gas 10" W.C. manifold pressure.
2. This range is supplied with a ¾" gas connection. For maximum performance or where supply pipe lengths are greater than 2 ft. long, we recommend a 1" supply line. If a flexible connection is used, the connection must be rated for the total gas input requirements of the range.
3. Hot tops cannot be positioned directly over convection oven controls. 60" ranges with one convection oven must have open burners in the "A" position. 60" ranges with two convection ovens must have open burners in the "A" and "C" positions.
4. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02289. When writing, refer to NFPA No. 96.
5. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from the American Gas Association, 1515 Wilson Blvd., Arlington, VA 22209.
6. Clearances:

	Combustible	Non-combustible
Rear	6"	6"
Sides	10"	0"

7. This appliance is manufactured for commercial installation only and is not intended for home use.



NOTE: In line with its policy to continually improve its products, Vulcan-Hart Company reserves the right to change materials and specifications without notice.

VULCAN-HART COMPANY, P.O. BOX 696, LOUISVILLE, KY 40201, TEL. 1-800-814-2028
502-778-2791 QUOTE & ORDER FAX: 1-800-444-0602

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